

NIBBLE WITH YOUR TIPPLE

Honey and Mustard Porkies, tomato and caramelised onion chutney £4.95

Little Scampi in the 'Basket' with homemade tartare sauce £6.95

Our Traditionally Handcrafted Scotch Egg served with HP sauce £4.95

Local Pork Pie with tomato and caramelised onion chutney £4.95

Pint or Half a Pint of Large Prawns spicy cocktail sauce £7.00 / £14.00

Deville Black Pea Dip, toasted Parkside Bakery bread £3.95

Cauliflower Fritters, curried mayonnaise £3.95



IN SEASON

Beetroot, haddock, venison, prawns, apples, runner beans, beef, lamb, grouse, blackberries, parsnips, potatoes, chestnuts, leeks, kale, partridge and horseradish.

TO BEGIN OR SHARE

The Fitz' Traditional Sharing Pub Plate of home baked pork pie, handcrafted Scotch egg, honey and mustard porkies, Graham's Port and game terrine, scampi, a half pint of prawns and granary bread (*enough for two or three to share*) £19.95

Field Mushrooms pan-fried with shallots, finished in brandy and cream served on granary toast £5.95

Today's Soup, freshly made and served with crusty bread £5.95

Game Terrine, Graham's port jelly, toasted Parkside Bakery bread £6.25

Home Citrus Cured Mackerel, fennel salad, pickles, horseradish mayonnaise £6.95

Crispy Pig Cheeks, bubble and squeak hash cake, celeriac purée, Graham's Port gravy £6.95

Butternut Squash Risotto, crispy sage, pumpkin seeds, Old Winchester cheese £5.95 / £11.95

SEASONAL SPECIALS

Pork Tenderloin, Clonakilty black pudding and Chorlton spicy sausage stuffing, Cumbrian ham, onion purée, Boulangère potatoes, Graham's port sauce £16.95

Green Lentil Chilli, coriander rice, coconut yoghurt, spiced bread crisps £12.95

Slow Braised Shoulder of Mutton, roasted root vegetables, crispy herb dumplings, red wine sauce £16.95

Tandoori Chicken Breast, Bombay new potatoes, mint yoghurt, mango relish, toasted naan bread £14.95

Connor's Seafood Chowder, North Sea prawns, smoked haddock, mussels, pan fried sea bass, Massey's Farm Chips, Soda Bread £16.95

FITZ FAVOURITES

The Fitz' Classic Burger with smokey bacon and melted farmhouse cheddar in a brioche bun with chips and our special tomato and caramelised onion chutney £13.95

Our Famous Local Ale Battered Haddock served with chips, homemade tartare sauce and minted 'not so mushy' peas £14.50

28 Day Aged Prime 10oz Sirloin Steak served with dressed salad, grilled vine tomatoes, mushrooms, peppercorn sauce and homecooked chips from Massey's Farm £20.95

Our Legendary Homemade Handcrafted Steak and 'Swynnerton Stout' Pie served with chips and minted 'not so mushy' peas (*The oven's so busy we don't bake pies on Sundays*) £14.95

Smoked Fish Pie with smoked haddock, smoked trout and finished with spinach all in a creamy white wine sauce with buttered seasonal vegetables £13.95

PUDDINGS OR CHEESE

All at £5.50 each

Chocolate Brownie, chocolate sauce and honeycomb ice cream

Sticky Toffee Pudding rum and raisin ice cream

Apple and Blackberry Crumble vanilla ice cream

Apricot Bread and Butter Pudding, clotted cream

Burnt English Custard, with pear and berry jam

Fitzherbert Mess, meringue, Chantilly cream, apple and toffee

Cheshire Farm Ice Creams, choose from, Rum and Raisin, Vanilla, Raspberry Ripple, Honeycomb or Chocolate. *three scoops* £4.95 *two scoops* £3.60 *one scoop* £1.85

Fitzherbert Cheese Board featuring Burt's Blue, Perl Wen Brie, Old King Coal Cheddar and Cornish Yarg served with quince and biscuits £7.95

Please see our Port and Cheese matching blackboard if you wish to try a single cheese with a tot of recommended Port

SIDE ORDERS

Massey's Farm Chips with Parmesan, truffle & garlic mayonnaise £4.00

Creamy Mashed Potato £3.25

Buttered Seasonal Vegetables £3.00

Mixed Dressed Salad £3.25

Spiced Red Cabbage £3.00

Onion Rings £3.25

SUNDAY LUNCH

Please don't forget the Fitzherbert Arms on Sundays.

Roast 28 Day aged Sirloin of Cheshire beef with roast potatoes, red cabbage and seasonal vegetables, Yorkshire pudding and gravy.

WINES

During the closure of our pubs for more than a quarter of a year, we all had time to reflect and enjoy wine! I have put together this list with many of my favourites and the 'most liked' wines of our loyal and supportive customers who kindly used our 'Pub Hubs' whilst we were closed. Thank you for being there for us and sharing our wines. I have put a TC (Tim's choice) by my absolute favourites. Wines also served by the glass are marked with a 🍷 glass symbol

REDS

- Monte Oton Garnacha, Spain** - Easy drinking Spanish 'caramel' Garnacha one of my favourite wines for the price. **£18.95** 🍷
- Peculiar Mr Pat Merlot, Australia** - Plum, blackberry and black cherry fruits come through in this really quaffable Merlot. **£19.95** 🍷
- Debajo Carignan, Chile** - Blackberry and mulberry notes. So delicious and moreish. An easy drinking smooth red. **£21.95** 🍷
- Crocera Barbera d'Asti Superiore, Italy** - Deep ruby red from Piedmont in Northern Italy, chocolate, wild cherry and blackcurrant notes. A great wine for the price. **£23.95** 🍷
- Pablo Y Walter Malbec, Argentina** - A classic wine from Mendoza and true favourite of mine and our customers. **£24.95** 🍷
- Magpie Estate, The Wishbone Shiraz Grenache, Australia** - Smooth plum, blackberry and blackcurrant notes with vanilla, oak and smoke! My favourite Red from Australia. You'll enjoy this. **£25.95** 🍷
- Showdown Cabernet Sauvignon, U.S.A** - Blackcurrant, plum and cassis notes with a hint of vanilla. A light ruby red with a dark chocolate finish. A great wine. **£26.95** 🍷
- Macia Batle Anada, Mallorca** - One of my favourite Mallorcan wines, a real 'caramel' red, smooth with good red fruit flavours. **£26.95** 🍷
- La Cote Sauvage Cotes Du Rhone Villages Cairanne, France** - Oaky, vanilla and chocolate notes with the black fruits you would expect. This really is a lovely smooth wine with just enough oak, medium bodied, wonderful with a Sunday roast. **£28.95**
- Borsao, Zarihs Syrah, Spain** - Vanilla, oak and chocolate notes with a hint of cassis. Really wonderful Syrah. Got to be matched with wholesome beef, lamb and game dishes. **£31.95** 🍷
- La Colombaia Amarone della Valpolicella, Italy** - Plum, dark fruit, vanilla, caramel and chocolate notes make this wine one of my all-time favourites. **£45.00**

ROSÉ

- Pasquiers Rosé, France** - This Rosé has been on the list for 10 years! There's plenty of character and finesse. Rich currant flavours provided by Grenache and tangy raspberry and spice from Cinsault before a dry and fresh finish. **£19.50** 🍷
- Ontanon Clarete Pale Rosé, Spain** - Clarete is an officially classified style of Rosado - well-known within Rioja but almost never found outside the region. We are privileged to have it and having visited this Bodega myself it is renowned for great wines. **£23.95** 🍷

WHITE WINES

- Ca' di Ponti Grillo, Sicily** - Refreshing, crisp and dry white, perfect as an aperitif. **£18.95** 🍷
- El Ninot de Paper Blanco, Spain** - This is a Spanish wine made with the Sauvignon Blanc and Viura grapes. The Valencian vineyard where this wine is produced is very well regarded. This wine is a delicate, subtle and great with fish or as an aperitif. **£20.95** 🍷
- Les Volets Chardonnay, France** - A classy French Chardonnay with a little aging and toasty finish. **£21.95** 🍷
- Adobe Viognier Reserva, Chile** - Peach, apricot and nectarine notes are present in this lovely wine from the Central Valley of Chile. **£22.95** 🍷
- Cave de l'Ormarine Duc de Morny, Picpoul de Pinet, France** - Crisp flavours of citrus, apple and honeysuckle. **£23.95** 🍷
- Cloud Factory Sauvignon Blanc - Marlborough, New Zealand** - A very popular SB that has been on our list for a while for good reason. Grapefruit and gooseberry notes typify this wine. **£24.95** 🍷
- Boutinot 'La Fleur Solitaire', Côtes du Rhône Blanc, France** - One of my favourite white wines. A classic with fish. **£25.95** 🍷
- Casa de Vila Nova Alvarino, Portugal** - Peach and apple notes. A great alternative to the Spanish Albarino, great as an aperitif or indeed with fish and white meats. A lovely wine! **£25.95** 🍷
- La Battistina Gavi Italy** - A very popular Gavi. High-quality, complex white with apple and citrus notes. **£26.95**
- Contessa Abruzzo Pecorino, Italy** - Crisp flavours of citrus, apple and honeysuckle. A very classy alternative to Pinot Grigio. **£28.95** 🍷

SPARKLING

- Le Dolci Colline Spumante Brut Rosé, Italy** - Raspberry and strawberry notes make this 'pink Prosecco' stand out. A great aperitif. **£23.95** 🍷
- Fontessa Prosecco Brut, Italy** - Fresh and gently fruity fizz from northeast Italy with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish. **£24.95** 🍷
- Chapel Down Brut - England** - The best fizz produced in England and could do battle with many Champagnes. A favourite of mine. **£29.95** 🍷
- Champagne Charles Chevalier Brut d'Honneur Blanc, France** - A fine Champagne, made in the classic tradition of the houses of Aÿ. Principally Pinot Noir and Chardonnay with a little Pinot Meunier, matured in cool chalk cellars before release. **£39.95**
- Champagne Charles Chevalier Brut d'Honneur Rosé, France** - A fresh, vivacious rosé with some depth and weight. Salmon pink with plenty of mousse; a classic 'biscuity' champagne nose is lifted by scents of fresh redcurrants. **£44.95** 🍷